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TITLE: PREPARATION OF KIWI FRUIT SOLUTION

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ABSTRACT:

PURPOSE: Kiwi fruit are crushed and its juice is squeezed out or cultured or naturally growing NIPPON SARUNASHI (a plant: Actinidia argula Planche) or MATATABI (Actinidia polygama Maxim) are extracted, then the extracts are combined with a preservative and kept cold whereby a Kiwi fruit extraction used in cosmetics is obtained.

CONSTITUTION: Kiwi fruits are washed with water, crushed, and its juice is squeezed, shins or the likes are removed to prepare a solution. Or branches of naturally growing trees of Actinidia argula Planche, Actinidia polygama Maxim or Actinidia kolomikta Maxim are collected and the branches are inserted into bottles and the bottle opens are covered so that rain water may not come into the bottles to collect the tree juice and the juice is filtered. Then, a preservative is added to the resultant juice in an amount of 0.08% based on the juice and kept cool where by a stabilized kiwi solution is obtained. The preservative is, e.g., p-hydroxybenzoic acid ester. The kiwi fruit solution also can be used as a starting material for food.

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